# Food Establishment Inspection Report

**Delaware Division of Public Health**  
**Office of Food Protection**  
**417 Federal St., Dover, DE 19901**

### Foodborne Illness Risk Factors and Public Health Interventions

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item.

<table>
<thead>
<tr>
<th>IN</th>
<th>OUT</th>
<th>N/O</th>
<th>N/A</th>
<th>Status</th>
<th>Compliance Status</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>N/O</td>
<td></td>
<td></td>
<td>Person in charge, demonstrates knowledge, and performs duties</td>
<td>Supervision</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>N/O</td>
<td></td>
<td></td>
<td>Certified Food Protection Manager</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>3</td>
<td>N/O</td>
<td></td>
<td></td>
<td>Management, food employee and conditional employee, knowledge, responsibilities and reporting</td>
<td>Employee Health</td>
<td></td>
<td></td>
</tr>
<tr>
<td>4</td>
<td>N/O</td>
<td></td>
<td></td>
<td>Proper use of restriction and exclusion</td>
<td>Prevention by Hands</td>
<td></td>
<td></td>
</tr>
<tr>
<td>5</td>
<td>N/O</td>
<td></td>
<td></td>
<td>Procedures for responding to vomiting and diarrheal events</td>
<td>Prevention by Hands</td>
<td></td>
<td></td>
</tr>
<tr>
<td>6</td>
<td>N/O</td>
<td></td>
<td></td>
<td>Proper eating, tasting, drinking, or tobacco use</td>
<td>Good Hygiene Practices</td>
<td></td>
<td></td>
</tr>
<tr>
<td>7</td>
<td>N/O</td>
<td></td>
<td></td>
<td>No discharge from ears, nose, and mouth</td>
<td>Good Hygiene Practices</td>
<td></td>
<td></td>
</tr>
<tr>
<td>8</td>
<td>N/O</td>
<td></td>
<td></td>
<td>Hands clean &amp; properly washed</td>
<td>Approved Source</td>
<td></td>
<td></td>
</tr>
<tr>
<td>9</td>
<td>N/O</td>
<td></td>
<td></td>
<td>No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed</td>
<td>Approved Source</td>
<td></td>
<td></td>
</tr>
<tr>
<td>10</td>
<td>N/O</td>
<td></td>
<td></td>
<td>Adequate handwashing sink properly supplied and accessible</td>
<td>Approved Source</td>
<td></td>
<td></td>
</tr>
<tr>
<td>11</td>
<td>N/O</td>
<td></td>
<td></td>
<td>Food obtained from approved source</td>
<td>Protection from Contamination</td>
<td></td>
<td></td>
</tr>
<tr>
<td>12</td>
<td>N/O</td>
<td></td>
<td></td>
<td>Food received at proper temperature</td>
<td>Protection from Contamination</td>
<td></td>
<td></td>
</tr>
<tr>
<td>13</td>
<td>N/O</td>
<td></td>
<td></td>
<td>Food in good condition, safe, &amp; unadulterated</td>
<td>Protection from Contamination</td>
<td></td>
<td></td>
</tr>
<tr>
<td>14</td>
<td>N/O</td>
<td></td>
<td></td>
<td>Required records available: shelfstock tags, parasite destruction</td>
<td>Protection from Contamination</td>
<td></td>
<td></td>
</tr>
<tr>
<td>15</td>
<td>N/O</td>
<td></td>
<td></td>
<td>Food separated and protected</td>
<td>Protection from Contamination</td>
<td></td>
<td></td>
</tr>
<tr>
<td>16</td>
<td>N/O</td>
<td></td>
<td></td>
<td>Food-contact surfaces: cleaned &amp; sanitized</td>
<td>Protection from Contamination</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Good Retail Practices

Mark "X" in box if numbered item is not in compliance. Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

<table>
<thead>
<tr>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>30</td>
<td></td>
</tr>
<tr>
<td>31</td>
<td></td>
</tr>
<tr>
<td>32</td>
<td></td>
</tr>
</tbody>
</table>

### COS=Corrected on-site during inspection | R=Repeat violation

**Follow-up:** YES NO (Circle one)  
**Follow-up Date:** 2/10/2020

### Risk Factors and Public Health Interventions

- **Consumer Advisory:**
  - 26 IN OUT N/A: Consumer advisory provided for raw and uncooked food.
  - 27 IN OUT N/A: Pasteurized foods used; prohibited foods not offered.
  - 28 IN OUT N/A: Food additives; approved & properly used.
  - 29 IN OUT N/A: Food substances properly identified, stored, & used.
- **Conformance with Approved Procedures:**
  - 26 IN OUT N/A: Compliance with variance/specialized process HACCP.
- **Food Temperature Control:**
  - 33 Proper cooking methods used; adequate equipment for temperature control.
  - 34 Plant food properly cooked for hot holding.
  - 35 Approved thawing methods used.
  - 36 Thermometers provided & accurate.
  - 37 Food properly labeled; original container.
- **Prevention of Food Contamination:**
  - 38 Insects, rodents, & animals not present.
  - 39 Contamination prevented during food preparation, storage & display.
  - 40 Personal cleanliness.
  - 41 Wiping clothes; properly used & stored.
  - 42 Washing fruits & vegetables.
- **Proper Use of Utensils:**
  - 43 In-use utensils: properly stored.
  - 44 Utensils, equipment & linens: properly stored, dried, & handled.
  - 45 Single-use/single-service articles: properly stored & used.
  - 46 Gloves used properly.
- **Utensils, Equipment and Vending:**
  - 47 Food & non-food contact surfaces cleanable, properly designed, constructed, & used.
  - 48 Warewashing facilities: installed, maintained, & used; test strips.
  - 49 Non-food contact surfaces clean.
- **Physical Facilities:**
  - 50 Hot & cold water available; adequate pressure.
  - 51 Plumbing installed; proper backflow devices.
  - 52 Sewage & waste water properly disposed.
  - 53 Toilet facilities: properly constructed, supplied, & cleaned.
  - 54 Garbage & refuse properly disposed; facilities maintained.
  - 55 Physical facilities installed, maintained, & clean.
  - 56 Adequate ventilation & lighting; designated areas used.
Chemical spray bottles at bottom of prep table not labeled
Corrected on site (cos) now labeled

Deli cheeses and sauces made on site not dated marked (cos), now dated

Cup without handle found in cole slaw in sandwich - refrigerate

Bottom shelf in paper storage area, shelves in dry food storage area - minimal rodent dropping observed
Clean and sanitize areas
Have pest service and seal possible entry points
Clean and sanitize food contact surfaces (shelves)

Unnecessary items found in food establishment

Equipment found: mixer, microwave, wood shelf for microwave paper product shelving, household refrigerators and freezers

Food preparation sink not available - menu requires prep sink

Person in charge (PIC) will send standard operating procedures (SOP) to use sanitize sink for prep when not ware washing

Handsink not present for cook line
PIC will send SOP for hand washing

This pre-inspection report will serve as the interim permit until 9/30/2020. An invoice of $120 will be sent. Failure to pay may result in closure. This permit is approved with the agreement that a prep sink and hand sink will be installed/renovated within 6 months.